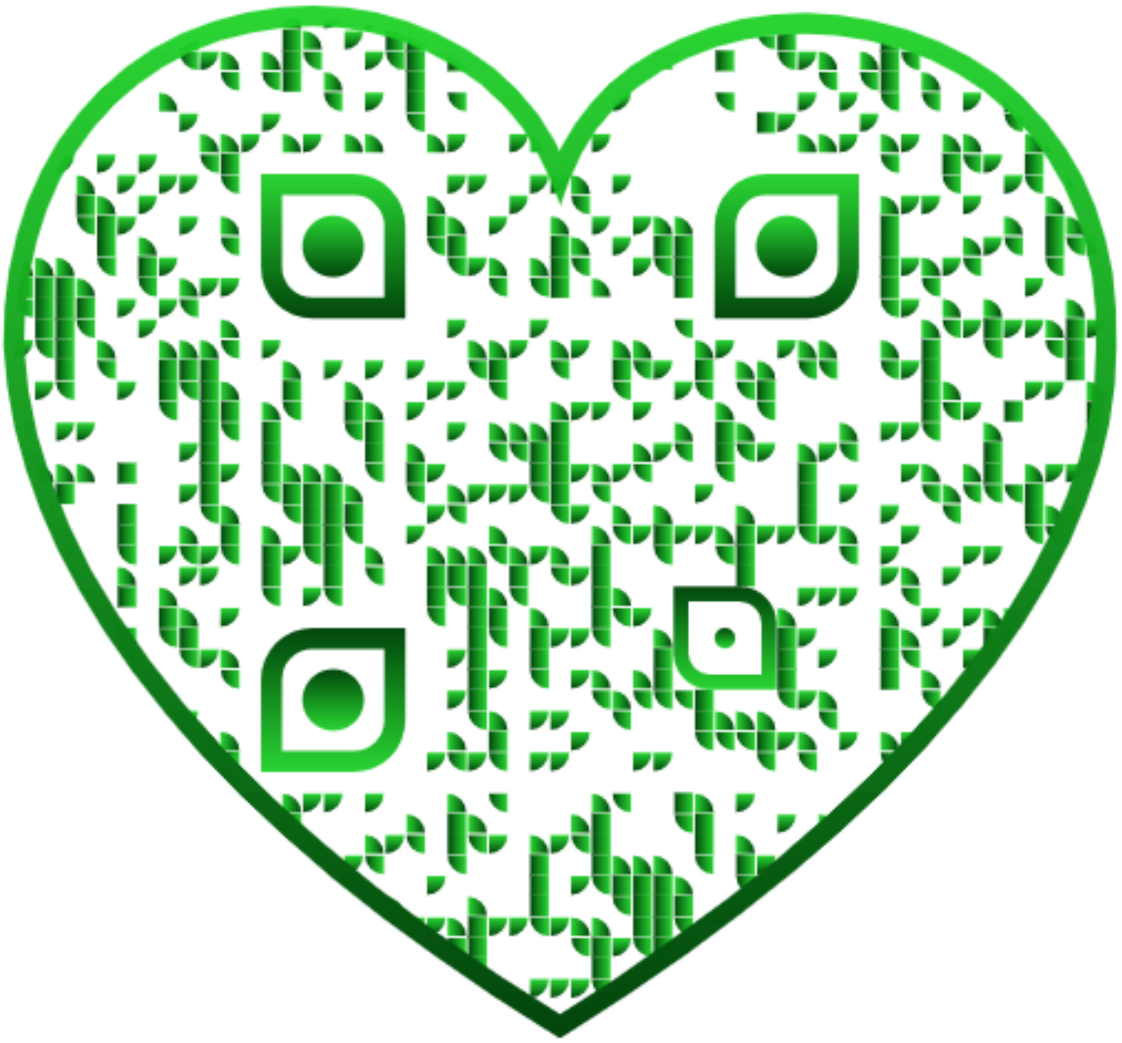
goodFOOD's ultimate
CHEESE
collection
in collaboration with
Boursin
18
recipes celebrating all things cheese
+ Create the perfect festive cheeseboard
Melting toasties • Oozy showstoppers • Creamy cheesecakes



Boursin® - your perfect comfort food companion this autumn.

Enjoy it as part of a cheeseboard, use it as a cooking ingredient for extra flavour or add it to a salad for a luxurious twist.

For recipe inspiration,
visit **@boursinuk** on Instagram

WELCOME

My passion for cheese knows no bounds. For me, a buttery hunk of cheddar with pickle, or a toastie bursting with unctous, molten gruyère is the ultimate comfort food. I know it is for many of you as well. So using my experience as a judge for the World Cheese Awards, and with our cookery team of fellow turophiles (that's cheese lovers!), we've put together this ultimate collection of all things cheesy for you to drool over, share and enjoy. For even more indulgence, check out dozens of fabulously fromagey recipes at *goodfood.com/recipes/cheese-recipes*. Plus, with Christmas just around the corner, get ahead on your shopping and gifting with our guide to the UK's best cheese hampers at *goodfood.com/review/best-cheese-hampers*.

Enjoy this slice of cheese heaven!

Keith

Keith Kendrick,
Group magazines editor

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Cheese straws

MAKES 20 straws **PREP** 10 mins plus cooling **COOK** 15-20 mins **EASY** V

320g sheet ready-rolled puff pastry
1 egg, beaten
150g extra-mature cheddar, parmesan or gruyère, grated
pinch of paprika or cayenne pepper

1 Heat the oven to 200C/180C fan/gas 6. Unravel the pastry, keeping it on the parchment it comes with. Brush all over with some of the beaten egg.

2 Scatter the cheese all over the egg wash (this will help it stick to the pastry) then sprinkle over the paprika or cayenne along with a crack of black pepper and a pinch of salt. Flatten the cheese slightly with your palm to help it stick to the pastry.

3 Cut the pastry into 2cm-thick strips and twist each one a few times so it looks lightly corkscrewed. Arrange the straws on a baking sheet spaced apart. Use the remaining egg wash to glaze the straws. Bake for 15-20 mins or until golden brown and well risen. Leave to cool for 10 mins and serve warm, or leave to cool completely. *Will keep in an airtight container for up to three days.*

PER STRAW 97 kcals • fat 6.7g • saturates 3.5g • carbs 5.2g • sugars 0.3g • fibre 0.4g • protein 3.9g • salt 0.3g

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THE BIG CHEESE

Impress your guests with luxurious dishes for casual entertaining – there's something here for every occasion

Macaroni cheese lasagne

Comfort is a bowl of cheesy baked pasta with meaty ragu. Here, we've combined two crowd-pleasers in one gloriously sticky, rich recipe.

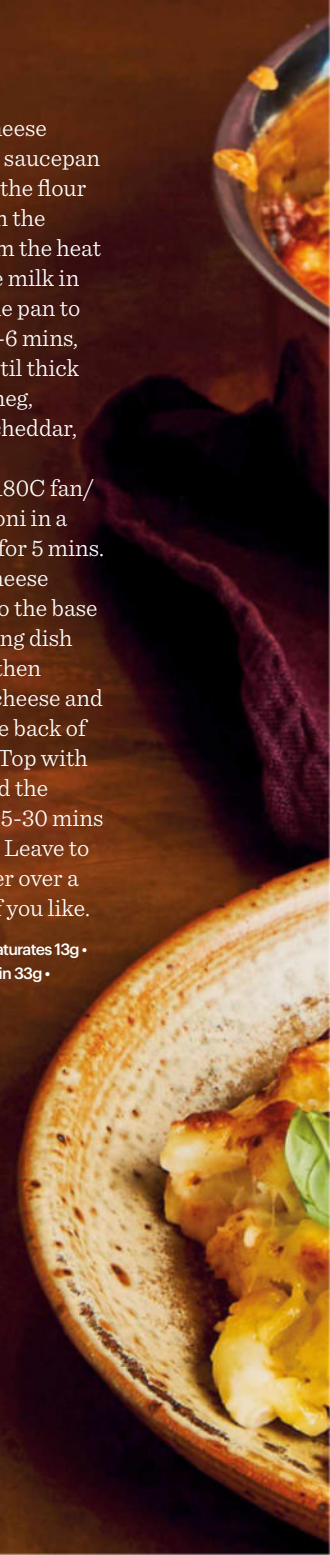
SERVES 6-8 **PREP** 10 mins plus resting **COOK** 1 hr 20 mins
EASY ❄ ragu only

2 tbsp olive oil
400g lean beef mince
50g smoked pancetta, chopped
½ onion, finely chopped
½ celery stick, finely chopped
½ carrot, finely chopped
1 garlic clove, crushed
150ml red wine
1 tbsp tomato purée
400g can chopped tomatoes
250ml beef stock
2 bay leaves
1 rosemary sprig
1 tsp sugar
400g macaroni
80g grated mozzarella
a few whole basil leaves, to serve (optional)

For the cheese sauce
50g butter
50g plain flour
2 tsp English mustard
800ml semi-skimmed milk
small grating of nutmeg
100g parmesan, grated
100g mature cheddar, grated

1 Heat half the oil in a large, heavy-based frying pan or casserole dish over a medium-high heat, and fry the mince and pancetta until golden. Transfer to a bowl using a slotted spoon and set aside.
2 Add the remaining oil to the pan and fry the onion, celery and carrot for 10 mins until just softened. Add the garlic and cook for 1 min more, then return the meat to the pan. Tip in the wine, bring to a simmer and cook until the mixture is reduced by half. Stir in the tomato purée, canned tomatoes, stock, bay leaves, rosemary and sugar. Simmer, covered, for 30 mins, then remove the lid and simmer uncovered for another 10 mins until reduced. *The ragu will keep in the freezer for up to two months. Leave to cool completely before freezing.*
3 Meanwhile, make the cheese sauce. Melt the butter in a saucepan until foaming, then stir in the flour and cook for 2 mins. Stir in the mustard, then remove from the heat and gradually whisk in the milk in small additions. Return the pan to the heat and simmer for 5-6 mins, whisking continuously until thick and smooth. Add the nutmeg, parmesan and 80g of the cheddar, then season to taste.
4 Heat the oven to 200C/180C fan/gas 6, and cook the macaroni in a large pan of boiling water for 5 mins. Drain, then stir into the cheese sauce. Spread the ragu into the base of a large rectangular baking dish (ours was 28 x 22 x 5cm), then spoon over the macaroni cheese and gently spread out using the back of a spoon to cover the ragu. Top with the remaining cheddar and the mozzarella, and bake for 25-30 mins until golden and bubbling. Leave to rest for 5 mins, then scatter over a few basil leaves to serve, if you like.

PER SERVING (8) 574 kcals • fat 25g • saturates 13g • carbs 49g • sugars 9g • fibre 4g • protein 33g • salt 1.3g



Three-cheese risotto with parmesan crust

When made properly, risotto is a luxury of silky textures and deep umami flavour. You'll keep coming back to this recipe which is also crowned with crispy cheese.

SERVES 4 **PREP** 15 mins
COOK 1 hr **MORE EFFORT**

- 25g parmesan or grana padano including the rinds, plus 40g for the crust
- 1.5 litres fresh chicken or vegetable stock
- 60g cold butter, cubed
- 1 onion, finely chopped
- 300g risotto rice
- 150ml white wine or vermouth
- 2 tbsp mascarpone
- 50g gruyère or fontina
- truffle oil, to serve (optional)

1 To make the cheese crust, heat the oven to 200C/180C fan/gas 6. Season 40g parmesan or grana padano with 1/4 tsp cracked black pepper and scatter evenly over a baking tray lined with baking parchment. Bake for 8-10 mins or until golden, then set aside to cool. Break into shards. *Will keep in an airtight container for up to two days.*

2 Put the stock and parmesan or grana padano rinds in a saucepan, bring to a boil, then turn down to a simmer. Melt one third of the butter in a large, shallow saucepan, add the onion and fry gently over a low heat for 8-10 mins until soft, adding a bit more butter if the pan looks dry.

3 Stir the rice into the onions, turn the heat up slightly and cook for 3 mins, stirring until the grains of rice are coated and translucent. Pour in the wine and stir for about 2 mins until the alcohol evaporates.

4 Add a ladleful of the simmering stock to the rice and stir well until absorbed. Continue the process. The rice should bubble gently and each addition should be mostly absorbed before more stock is added. After 15-20 mins the rice should be tender with a slight chalky bite. Overall it should be saucy but not sloppy – you should be able to see the bottom of the pan when you draw a spoon through it.

5 Take the pan off the heat, leave to stand for 1 min, then vigorously stir in the remaining butter, then the mascarpone, gruyère and 25g parmesan. Serve ladled into warm bowls, topped with the shards of cheese and a drizzle of truffle oil, if using, plus a crack of black pepper.

PER SERVING 595 kcals • fat 24g • saturates 15g • carbs 66g • sugars 4g • fibre 3g • protein 21g • salt 2.7g

Boursin® bagel brunch bake

Tear and share this pretty bake with friends at the weekend.

SERVES 6-8 **PREP** 15 mins
COOK 50 mins **EASY** V

butter, for the dish
6 eggs
200ml whole milk
100ml single cream
2 x 125g tubs Boursin® Velvety Garlic & Herbs
200g thick-cut ham, fat trimmed and diced
4 spring onions, finely chopped
6 bagels, split
2 tbsp chopped chives, to serve

1 Heat the oven to 180C/fan 160C/gas 4. Butter a large round baking dish. Whisk together the eggs, milk and cream, and season well. Mix 1½ tubs of the Boursin® with the ham and spring onions, then use to sandwich together the bagels. Cut these in half to create semi-circles. Dip the bagel halves into the egg mixture, soaking them well, then put into the baking dish upside-down. Pour the rest of the egg mixture over and leave for 20 mins.
2 Just before baking, flip over the bagels so they're the right way up, spoon over little blobs of the remaining Boursin® cheese and bake for 25-30 mins until golden. Sprinkle with chives. Serve warm.

PER SERVING 449 kcals • fat 22.4g • saturates 12.3g • carbs 39.7g • sugars 5.5g • fibre 2.1g • protein 21g • salt 1.9g

Gnocchi with Boursin® Truffle cheese, tomatoes & pancetta

A one-pan winner – Boursin® Truffle adds a richness and depth that elevates this dish.

SERVES 4 **PREP** 20 mins
COOK 30 mins **EASY**

2 tbsp olive oil
500g gnocchi
100g pancetta, diced
1 onion, finely chopped
3 garlic cloves, crushed
300g cherry tomatoes, halved
small handful of basil, leaves picked and stems finely chopped
4 tbsp Boursin® Truffle-Flavoured

1 Heat the olive oil in a pan over a medium-high heat. Stir in the gnocchi and pancetta and cook for 8-10 mins, until golden and crispy all over, then remove to a bowl using a slotted spoon.
2 Put the pan back over a medium heat and stir in the onion with a pinch of salt. Cook for 8-10 mins until it begins to soften, then add the garlic, tomatoes and basil stems. Cook for a further 10 mins, until the tomatoes have broken down completely and turned jam-like.
3 Reduce the heat to low, then stir through most of the basil leaves, the Boursin® cheese, and the cooked gnocchi and pancetta. Season to taste with salt, black pepper and a pinch of sugar, then divide between four bowls. Scatter over the remaining basil leaves to serve.

PER SERVING 389 kcals • fat 19g • saturates 7g • carbs 38g • sugars 9g • fibre 5g • protein 13g • salt 2.1g

Melty cheese & potato pie

Once baked, the cheese inside the pastry case becomes gloriously molten like a fondue.

SERVES 8-10 PREP 40 mins
COOK 35 mins MORE EFFORT V ❄

750g floury potatoes (such as King Edward), sliced
100ml crème fraîche
pinch of freshly grated nutmeg
plain flour, for dusting
2 x 375g blocks of all-butter puff pastry
1 egg, beaten
250g round camembert (check the label to ensure vegetarian, if needed)

For the salad

1 shallot, finely chopped
2 tsp Dijon mustard
2 tbsp red wine vinegar
100ml olive oil
500g chicory, leaves separated

1 Heat the oven to 220C/200C fan/gas 7. Tip the potatoes into a pan of cold water, bring up to the boil and cook for 2 mins. Drain well, tip back into the saucepan and mix with the crème fraîche. Season, sprinkle over the nutmeg and set aside.

2 Dust your work surface with flour, roll the first block of pastry to a circle about 28cm wide and place on a baking tray. Arrange a third of the potatoes in the middle of the pastry, then sit the cheese on top. Pile the rest of the potato around the cheese, leaving a 1cm border of pastry.

3 Roll the other block of pastry out to a circle about 30cm wide, dusting with more flour if needed. Brush the edges of the pastry on the tray with egg, then drape overthe larger circle and seal the sides well, crimping as you go round. Make sure it is sealed tightly to stop the cheese escaping.

4 Brush all over with egg and lightly score a spiral into the pastry with the back of a knife. Bake the pie for 30 mins until golden brown and puffed up. Remove from the oven, immediately glaze with a little more egg, then leave to cool for 5 mins.

5 Meanwhile, whisk the shallot, mustard, vinegar and olive oil together. Put the chicory in a bowl and toss with the dressing. Serve the warm pie cut into oozy wedges, with the salad on the side.

PER SERVING (10) 555 kcals • fat 38g • saturates 17g • carbs 38g • sugars 2g • fibre 3g • protein 12g • salt 1.2g

BREAD WINNERS

Level up your toastie game with one of these meltingly good recipes

Kimchi double-cheese toasties

Korean fermented cabbage, or kimchi, is funky with spice and tang, which is especially good in a cheese toastie. Its sour notes cut through the richness of cheese for a match made in comfort-food heaven. This recipes is also a great introduction to kimchi if you haven't already tried it.

SERVES 2 **PREP** 10 mins
COOK 10 mins **EASY** V

100g mature cheddar, grated
70g emmental or mozzarella, grated
3 spring onions, trimmed and sliced
2 tbsp mayonnaise
4 slices white sourdough
180g kimchi, drained
1 tsp sesame seeds (optional)

1 Combine the cheddar with the emmental or mozzarella and the spring onions in a small bowl.
2 Spread the mayonnaise over one side of each slice of sourdough. Pile the cheese mixture over the plain sides of two slices, then spoon over the kimchi. Sandwich the slices together so the mayo-coated sides are on the outside, then sprinkle with sesame seeds, if using. Heat a large frying pan or skillet over a medium heat. Arrange the toasties in the hot pan and weigh them down with another heavy pan. Cook for 4-6 mins, then turn over and cook for 5 mins more. Cut in half to serve.

GOOD TO KNOW calcium • folate • 1 of 5-a-day
PER SERVING 788 kcals • fat 42g • saturates 19g • carbs 63g • sugars 6g • fibre 5g • protein 37g • salt 4.4g

Blue cheese, ham & egg toastie

Choose some quality blue cheese and let it shine in this simple toastie with ham and egg. Enjoy with pear chutney and gherkins.

MAKES 2 PREP 10 mins
COOK 10 mins EASY

50g salted butter
4 slices sourdough
4 slices thick-cut ham
100g pear chutney
180g Young Buck or another blue cheese, cut into 45g slices
oil, for frying
2 eggs
2 gherkins, to serve (optional)

1 Spread the butter over one side of each slice of bread, then put the slices on a chopping board, butter-side down. Divide the ham between two of the slices, then spread the chutney over the ham and top with the cheese. Sandwich with the other two bread slices, buttered-sides out.

2 One at a time, fry the sandwiches in a pan over a medium heat for 3-4 mins until golden and crisp, then turn and repeat, pressing down firmly using a spatula or fish slice until the cheese has melted.

3 Meanwhile, heat a drizzle of oil in a second frying pan over a medium heat and fry the eggs until crisp around the edges. Cut the sandwiches in half and serve with the fried eggs on top and a gherkin each on the side, if you like.

GOOD TO KNOW calcium • folate
PER SERVING 1,025 kcals • fat 66g • saturates 37g • carbs 59g • sugars 23g • fibre 3g • protein 47g • salt 6g

Patty melt toastie

The patty melt is a classic American diner recipe – a cross between a burger and a grilled cheese sandwich.

SERVES 2 PREP 15 mins
COOK 40 mins EASY

3 tbsp butter
2 tbsp olive oil
1 large onion, finely sliced
200g beef mince
½ tsp garlic granules
2 tsp Worcestershire sauce
4 slices bloomer loaf or white bread
100g mature cheddar, grated
100g Swiss cheese, grated
2 tsp Dijon mustard

1 Heat 1 tbsp butter and half the oil in a large heavy-based frying pan over a medium heat, and fry the onion with a pinch of salt for 20-25 mins until golden.

2 Tip the beef mince into a large bowl and add the garlic granules, Worcestershire sauce and some seasoning, then scrunch everything together using your hands until the meat has a fine texture. Divide into two balls, then flatten these out into patties, keeping the shape and size of the bread in mind.

3 Scrape the caramelised onions onto a plate, and heat the remaining oil in the pan over a high heat. Fry the burger patties, pressing them down with the back of a spatula, for 3-4 mins on each side until golden brown and cooked through. Transfer to a plate, scraping out any bits from the pan.

4 Reduce the heat to medium-low, and melt ½ tbsp butter in the pan, swirling it around the base. Fry all four of the bread slices on one side, weighing them down with a grill press or pressing down with a spatula so they're evenly golden and crisp. Do this in two batches, adding another ½ tbsp butter for the last two slices. Mix the two cheeses together in a bowl.

5 Put two of the bread slices, toasted-side up, on a board, then spread over the mustard. Add half the cheese, and spoon over the onions evenly. Top with the burgers, then scatter over the remaining cheese. Top with the remaining bread slices, ensuring the untoasted sides are facing out. Press down well to seal. Heat most of the remaining butter in the pan, and fry the sandwiches for 2-3 mins, pressing them down the whole time, until golden and toasted. Carefully flip and fry again, adding the last of the butter to the pan around the toasties. Cook until the cheese is melted and oozy, and the bread is golden and crisp on both sides.

GOOD TO KNOW calcium • 1 of 5-a-day
PER SERVING 1,069 kcals • fat 79g • saturates 40g • carbs 36g • sugars 11g • fibre 4g • protein 52g • salt 2.9g

Mango chutney cheese toasties

The classic combo of cheese and chutney meet in this Indian-inspired cheese toastie.

MAKES 4 **PREP** 10 mins
COOK 10 mins **EASY** V

100g grated mozzarella
100g medium or mild cheddar, grated
2 spring onions, thinly sliced (optional)
8 slices white bread
4 tbsp mango chutney, plus extra to serve
small knob of butter, for frying (optional)

1 Combine both cheeses and the spring onions, if using, in a bowl. Pile the cheese mix over four of slices of bread, then spread 1 tbsp chutney over each of the remaining slices. Sandwich together to make four toasties.
2 Melt a little butter in a pan. Fry the toasties for 2-3 mins on each side, weighing them down with a second pan or other heavy heatproof object. Cut into fingers and serve with more chutney for dunking.

GOOD TO KNOW calcium
PER SERVING 361 kcals • fat 15g • saturates 9g • carbs 39g • sugars 9g • fibre 2g • protein 17g • salt 1.9g

Make the PERFECT CHEESE TOASTIE

For unctuous molten cheese and crispy bread, here's how to get it right every time

WHAT MAKES A TOASTIE?

We're not talking cheese on toast or rarebit. Also known as a grilled cheese, a toastie should simply be cheese sandwiched between two slices of bread, fried until charred on the outside and melting in the middle.

THE BASICS

While there are many variations, this is the base recipe: spread butter or mayo on two slices of bread. Put a melting cheese on one and top with the second slice. Press down with a spatula and cook in a hot pan for 4-5 mins on each side.

Crispy finish

We've done much testing here at Good Food and we've learned that for the most temptingly crisp and golden toastie, you need to spread mayonnaise on the outer sides of the bread. It melts as it heats and becomes a thin, even layer of oil which the sandwich lightly fries in. Don't worry if you don't like mayo – you won't taste it. For extra indulgence, heat a little butter in the pan, too, until it gently foams.

Melting point

Not all cheese melts well – hard, grainy cheeses like parmesan and pecorino just don't work in a toastie. However, some cheeses can be mixed to bring different qualities. Here are our favourites:

Gruyère is the best cheese for a toastie. It has a sweet, nutty flavour with an oozing and stringy melt.

Cheddar is a good melting cheese with a range of maturity levels for different flavours, from a tangy extra mature to mild.

Red Leicester has a mild flavour, brings a pop of orange colour, and is thick and creamy when melted.

Fontina This bold and sharp Italian cheese is harder to find, but melts beautifully, so it's worth seeking out.

Best bread

Toasties are a great way to revitalise stale bread and different kinds will give you different results.

Plain white sliced As well as being conveniently sliced, the outside crisps up while the middle stays light and pillowy, giving a lovely contrast of textures.

White sourdough Sourdough is chewier and more robust, and the cheese has a tendency to melt through the air holes and become crisp and golden.

Granary bread The grains and seeds add a nutty bite to a toastie, but it won't crisp up as well as white bread.

The right kit

Sandwich toasters You may be nostalgic for one of these and they do an adequate job, but you can only use bread that fits. A simple pan will give better results.

Frying pan If you use a non-stick pan you can choose whether you use fat or not, plus any escaping melted cheese coats the sandwich to create a crispy crust.

Griddle pan You'll have all the benefits of using a pan, plus char marks that look good and add flavour.

Sliced vs grated

Sliced cheese is easier to handle and there's less chance of spillage when you flip, but grated cheese is easier to pile in large amounts and melts quickly. If you want to create a towering feast, then it's best to use grated cheese.

For more toastie recipes, visit *goodfood.com/cheese-toasties*.

Savour the season

Make versatile and delicious Boursin® cheese your go-to choice for crowd-pleasing dishes this autumn and beyond

There's much to celebrate when autumn arrives, but sharing hearty food during a cosy get-together with family and friends, has got to be the highlight. And no matter the occasion, there's one ingredient that's sure to make it feel special – wonderfully creamy Boursin®.

Whether you stir it into a comforting sauce, add it to pasta, or make it the star of a tempting cheese platter or grazing board, you can feel proud knowing you're serving something every single one of your guests will love.

NOT ALL HEROES WEAR CAPES

Boursin® is a staple for any season, as it can easily bring an intense, bold flavour and richness, plus an extra dash of creativity, to a wide variety of recipes throughout the year. There's the classic Boursin® Garlic & Herbs, the smooth Velvety, the luxurious Truffle, the distinctive and intense Black Pepper and more in the range to inspire your meals, while the bitesize Minis serve as lovely toppings or small appetisers.

But if you'd like to give the nation's favourite indulgent cheese an autumnal spin, why not make a French-inspired tian (pictured above), featuring Boursin® Garlic & Herbs and seasonal vegetables? Or try whipping up some grilled carrots with super-creamy Boursin® Velvety and a savoury crunchy granola for a seasonal show-stopper.

Alternatively, if you want to elevate a quick dish, a warming bowl of gnocchi with Boursin® Truffle is always a winner, as is a leftover roast chicken salad dressed with Boursin® Garlic & Herbs. So, which Boursin® cheese will you try first?

Boursin | Get yours from your nearest retailer, and for more recipe inspiration, follow @boursinuk on Instagram

SNACK ATTACKS

Try these simple-to-make, moreish nibbles for entertaining

Boursin® tartes Provençales

Make your own shortbread base and top with caramelised beetroot, whipped Boursin® cheese and lavender honey – or make this even easier and use shop-bought.

MAKES 15 **PREP** 30 mins plus cooling
COOK 1 hr **EASY** V

For the shortbread
175g plain flour, plus extra for dusting
1 tbsp freshly chopped rosemary
50g Boursin® Garlic & Herbs
110g salted butter, cut into cubes and at room temperature

For the topping
300g beetroot, sliced
1 tbsp olive oil
2 tbsp balsamic vinegar
1 tsp brown sugar

For the topping
100g Boursin® Garlic & Herbs
100g mini courgettes, sliced
1 lemon, juiced
fresh dill and lavender honey or regular honey, to serve

1 For the shortbread, mix the flour, rosemary and Boursin® cheese in a food processor for 30 seconds. Add the butter and ½ tsp salt and mix for another 30 seconds. Add 1 tbsp of water if too powdery.
2 Roll the dough into a ball and chill in the fridge for 30 mins. Heat the oven to 180C/160C fan/gas 4. Put the sliced beetroot in a tray, add the olive oil, balsamic vinegar and sugar, then mix with your hands to fully coat the beetroot. Bake for 45 mins or up to 1 hr until softened, turning halfway through.
3 Remove the shortbread dough from the fridge and roll out to 7cm thick on a work surface dusted with flour, then use a 5cm cookie cutter to stamp out 15 rounds. Bake on a lined baking sheet for 12 mins, then set aside to cool. Meanwhile, for the topping, whip the Boursin® in a bowl for 2 mins using an electric mixer. Scrape into a piping bag with a round nozzle and set aside.
4 Put the sliced courgette in a bowl with lemon juice and ½ tsp salt. Assemble the tartes by piping a layer of whipped Boursin® cheese onto each shortbread base, add a slice of the caramelised beetroot, pipe on another dot of Boursin® cheese, then top with more beetroot and courgette. Finish with a scattering of fresh dill and drizzle over the honey.

PER TARTE 156 kcals • fat 11g • saturates 7g • carbs 11g • sugars 2g • fibre 1g • protein 2g • salt 0.45g

Recipe supplied by Manon Lagreve on behalf of Boursin® and not retested by the Good Food team.

Mozzarella sticks

SERVES 4-6 **PREP** 15 mins plus 2 hrs freezing **COOK** 20 mins **EASY** **V**

400g block mozzarella (not in water)
50g flour
2 eggs
150g breadcrumbs
2 tsp smoked paprika
2 tsp dried oregano
vegetable or sunflower oil, for frying

1 Cut the mozzarella into sticks. Tip the flour into a bowl and season well. Whisk the eggs in a second bowl, then tip the breadcrumbs, paprika and oregano into a third. Coat the mozzarella sticks in the flour, then the egg, and finally the spiced breadcrumbs. Put on a tray lined with baking parchment, spaced apart, and freeze for 2 hrs.
2 Heat enough oil to come 2-3cm up the side of a saucepan. Drop in one of the sticks – it should sizzle and brown within a minute. Cook in batches and drain on kitchen paper. Serve hot with your favourite dip.

PER SERVING (6) 378 kcals • fat 23g • saturates 10g • carbs 25g • sugars 1g • fibre 1g • protein 18g • salt 0.9g

Cheese & pickle pinwheels

SERVES 12 **PREP** 10 mins **COOK** 20 mins **EASY** **V**

100g strong cheddar, grated
50g lancashire cheese, grated
2 heaped tbsp pickle
1 tsp English mustard powder
320g sheet all-butter puff pastry
flour, for dusting
1 egg, beaten

1 Heat the oven to 200C/180C fan/gas 6. Mix the cheeses in a bowl. Mix through the pickle and mustard powder. Unroll the pastry sheet on a lightly floured surface, spread the cheese mixture over the pastry and tightly roll into a sausage shape from the longest side. Trim off the ends.
2 Cut into 10 rounds and put on a lined baking sheet (swirl-side up), brush with the beaten egg and bake for 15-20 mins or until golden brown. Leave to cool a little before eating. *Will keep in an airtight container for up to three days.*

PER SERVING 166 kcals • fat 12g • saturates 6g • carbs 10g • sugars 1g • fibre 1g • protein 5g • salt 0.6g

Boursin

Boursin® Garlic and Herbs is a deliciously creamy and crumbly cheese known for its rich and intense flavour. Crafted from a blend of cream, garlic, chives and parsley, it offers a distinctive taste that elevates a dish. Whether used in pasta, on a sophisticated cheeseboard, spread on a cracker or in any homemade recipe, Boursin® adds a delightful burst of flavour. Its versatility and indulgent taste makes it a beloved choice and inspiration for all.

Welsh rarebit

SERVES 2 **PREP** 10 mins **COOK** 20 mins **EASY** **V**

120ml brown ale
25g unsalted butter
25g plain flour
140g mature cheddar, coarsely grated
1 heaped tsp English mustard powder
1 tbsp Worcestershire sauce
1 tbsp chopped chives
2 large slices sourdough bread

1 In a small saucepan gently warm the ale. Set aside. Take another small saucepan and melt the butter over a medium heat until it begins to foam. Tip in the flour and stir everything together, cooking for 1 min. Whisk in the warm ale in several additions to create a thick sauce then whisk through the cheese to create a thick paste. Stir the mustard, Worcestershire and chives through the sauce.
2 Heat a grill to its highest setting. Place the slices of bread on a flat baking sheet and grill on one side until golden brown.
3 Flip the bread over and spread each one with the cheese mixture. Place back under the grill and cook for a further 1-2 mins or until golden brown and bubbling. Serve immediately.

PER SERVING 651 kcals • fat 37g • saturates 22g • carbs 49g • sugars 6g • fibre 2g • protein 27g • salt 2.68g

SWEET ENDINGS

Round off your menu with one of these extra-special cheesecakes – your guests will come back for more

Peanut & banana cheesecake

For a sweet and salty sensation, roasted peanuts and ripe bananas work a treat. This recipe can also be prepared in advance so you can spend more time with your guests.

SERVES 10 **PREP** 15 mins plus at least 4 hrs chilling **NO COOK** **EASY** **V**

230g digestives
30g roasted salted peanuts, plus a handful of chopped peanuts to serve
100g unsalted butter, melted
2 ripe bananas (about 225g), peeled and roughly chopped
500g soft cheese
80g icing sugar
1 tbsp smooth peanut butter
225g double cream

1 Line the base of a 20cm round springform tin with baking parchment. Blitz the digestives to crumbs in a food processor and tip into a bowl. Blitz the nuts until roughly broken up, then tip into the bowl with the biscuit crumbs. Stir in the melted butter until the mixture resembles wet sand.
2 Pour the peanut and biscuit mixture into the tin and press into an even layer, then put in the fridge for 10 mins to firm up. Wash out the food processor, then blitz the bananas until completely smooth. Scrape into a large bowl.
3 Add the soft cheese, icing sugar and peanut butter to the blitzed bananas, then beat using an electric whisk until thoroughly combined. Add the cream and whisk again until the mixture holds soft peaks, about 2-3 mins.
4 Pour the filling mixture over the biscuit base and level the surface using the back of a spoon or palette knife. Chill for at least 4 hrs, or ideally overnight. Scatter over the extra chopped peanuts, then slice and serve. *Will keep chilled for two days.*

PER SERVING 501 kcals • fat 40g • saturates 23g • carbs 29g • sugars 18g • fibre 2g • protein 6g • salt 0.7g

Burnt Basque cheesecake

This cheesecake is originally from San Sebastian in northern Spain. There's no biscuit base and unlike a New York-style cheesecake, it's baked at a high temperature – resulting in a puffed, cracked, burnished finish with crème caramel-style bittersweet notes and a creamy, light centre.

SERVES 12-15 **PREP** 10 mins plus cooling and 1 hr chilling
COOK 30 mins **EASY** V

unsalted butter, for the tin
800g full-fat soft cheese
225g caster sugar
2 tbsp plain flour
200g soured cream
4 medium eggs
2 tsp vanilla extract

1 Heat the oven to 240C/220C fan/gas 9, ensuring there is plenty of space above the middle shelf of the oven. Butter a deep, round 20cm loose-bottomed or springform tin. Lay two large sheets of baking parchment, one on top of the other, one sheet turned at 45 degrees so the corners point in different directions. Push the parchment stack into the tin, pressing it into the base and making sure plenty is sticking out above the rim. Press the creases up the sides, but don't worry about lining the tin too neatly – the grooves in the parchment give this cheesecake its characteristic look.

2 Tip the soft cheese and sugar into a large bowl or the bowl of a stand mixer. Beat using an electric whisk (or the stand mixer) for 1-2 mins, or until the sugar has dissolved – check by rubbing a little of the mixture between your fingers. If it feels grainy, keep mixing for another minute or so.

3 Tip in the flour, soured cream, eggs, vanilla and 1/4 tsp salt, and mix again until smooth. Scrape into the tin, then tap the tin sharply on the work surface to remove any air bubbles. Bake for 30 mins on the middle shelf of the oven, or until deeply caramelised and puffed up like a soufflé – it will wobble slightly when you shake the tin. Leave to cool completely in the tin – it will sink as it cools. Chill for at least 1 hr before serving. *Will keep chilled for up to two days.*

PER SERVING (15) 252 kcals • fat 17g • saturates 11g • carbs 19g • sugars 17g • fibre none • protein none • salt 0.4g

Chocolate orange baked cheesecake

Fiery ginger and zesty orange cut through slightly bitter dark chocolate in this recipe – very much for the grown-ups.

SERVES 12-14 **PREP** 1 hr plus 6 hrs chilling **COOK** 1 hr 15 mins
MORE EFFORT V

225g gingernuts or digestives
115g unsalted butter, melted
1 orange, zested
candied orange slices, to serve (optional)

For the filling

600g full-fat soft cheese
3 eggs, plus 2 egg yolks (freeze the extra whites for another recipe)
175g double cream
175g light brown soft sugar
350g dark chocolate (at least 70% cocoa solids), roughly chopped
3 oranges, zested

1 For the filling, take the soft cheese, eggs and double cream out of the fridge to come to room temperature 1 hr before you start. Heat the oven to 180C/160C fan/gas 4 and line the base of a 23cm round springform tin with baking parchment. (To do this, unclip the ring, lay the parchment over the base and clip the ring back into place to ensure there is no lip on the base of the finished cheesecake.)

2 For the base, tip the biscuits into a food processor and blitz to a fine crumb. Add the melted butter and orange zest, then blitz again briefly until the crumbs are coated. Tip into the tin and press into an even layer using the back of a spoon. Bake for 10-15 mins until slightly crisp.

3 Beat the soft cheese and brown sugar together using an electric whisk until creamy. Whisk in the eggs, egg yolks and cream until smooth. Tip the dark chocolate into a heatproof bowl and melt in the microwave in 20-second bursts, or over a pan of simmering water, ensuring the bowl doesn't touch the water. Leave to cool until warm to the touch. Slowly pour the melted chocolate over the soft cheese mixture, whisking continuously to combine. Stir in the orange zest, reserving the zested oranges.

4 Tightly wrap the bottom of the round springform tin in foil, then transfer to a deep roasting tin. Pour the cheesecake filling over the biscuit base. Put in the oven and pull out the shelf a little so you can pour enough hot water into the roasting tin to come 2½cm up the side of the round tin. Bake for 1 hr-1 hr 15 mins, or until the edge of the cheesecake is set, but the centre has a slight wobble (it will continue to set as it cools).

5 Put the round tin on a wire rack, then run a small, sharp knife around the edge of the cheesecake to loosen. Remove the foil and cool completely in the tin, then chill for at least 6 hrs before removing. Segment the reserved oranges, avoiding the pith, and use to decorate the top along with the candied orange slices, if you like. *Will keep chilled for up to three days.*

GOOD TO KNOW vit c
PER SERVING (14) 532 kcals • fat 38g • saturates 23g • carbs 39g • sugars 30g • fibre 3g • protein 7g • salt 0.5g

MELTING POT

Use autumnal squash to make fondue then invite friends over to mingle

Baked pumpkin fondue

SERVES 4-6 PREP 20 mins
COOK 1 hr 30 mins EASY

1 whole medium pumpkin
small roasted or boiled potatoes, crusty bread, breadsticks or chicory leaves, to serve

For the fondue
100g emmental, grated
100g gruyère, grated
100g mature cheddar, grated
1 tbsp cornflour
100g crème fraîche
2 tbsp white wine
1 shallot, finely chopped
1 garlic clove, crushed

1 Heat the oven to 180C/160C fan/gas 4. Cut around the pumpkin stem at an angle using a sharp knife to create a lid, then scoop out all the seeds and any membranes using a spoon. Put the lid back on and put the pumpkin on a sturdy baking tray. Bake for 1 hr.
2 Towards the end of the hour, prepare the fondue by mixing all the cheese through the cornflour until fully coated and no excess flour remains.
3 Remove and discard the pumpkin lid and turn up the oven to 200C/180C fan/gas 6. Layer the cheese mixture, crème fraîche, white wine, chopped shallot and garlic inside the pumpkin, and bake for 30 mins more until the fondue is fully melted and bubbling. Serve with spoons for scooping out the squash, and roasted or boiled potatoes, crusty bread, breadsticks or chicory leaves for dunking.

PER SERVING 332 kcals • protein 15g • carbs 14g • fat 23g • sat fat 15g • fibre 2g • sugar 5g • salt 0.8g

BOARD GAMES

As the festive season looms, shake up your usual cheese pairings in readiness

Hard

CLASSIC PARTNER
Dried fruits: figs, dates or cherries

UPGRADE IT
Chewy, fruit-heavy cake, like panforte (find a recipe at *goodfood.com*)

Soft

CLASSIC PARTNER
Grapes

UPGRADE IT
Gin-soaked raisins, or sun-dried moscatel chatos raisins (available online)

Blue

CLASSIC PARTNER
Walnuts, pecans and almonds

UPGRADE IT
Sweet and savoury peanut & walnut brittle

The cheeses

HARD
Pitchfork Cheddar

BLUE Colston Bassett Shropshire Blue

SOFT
St Cera raw milk soft cheese

CRUMBLY
Appleby's Cheshire

FLAVOURED / SMOKED
Pecorino al Tartufo

CLASSIC PARTNER Savoury crackers and biscuits for cheese

UPGRADE IT Sweet and fruity Christmas cake, mince pies, or spiced gingerbread

Crumbly

Flavoured

CLASSIC PARTNER Fresh, crusty baguette

UPGRADE IT Sourdough bread (find our guide to making your own at *goodfood.com*)

Tips for entertaining

1 Choose a board that shows off the textures and colours of the cheeses, like olive wood, ceramic, glass or slate. Also include a knife for each cheese to prevent different flavours from mixing

2 For intimate gatherings, consider a composed cheese plate with pairings for each person – elegant and delicious

3 Bigger plates or boards are best when creating a cheese selection – a crowded board is less inviting for guests

4 Select cheeses from at least three families: blue, soft and hard cheeses. Then, add a few more depending on personal taste. Goat's, flavoured, washed-rind or truffled can be special additions

5 Fresh bread or neutral-flavoured crackers provide texture – include one or two options when serving cheese with various pairings

6 Serve 120g cheese per person if you're offering just cheese and drinks. If the board is a starter or you're serving individual cheese plates, aim for 50g per person

7 Bring the cheeses up to room temperature an hour before serving for hard cheeses, or 30 minutes ahead for soft and blue cheeses

8 Cover lightly with a just-damp tea towel or muslin cloth to prevent drying out

9 If serving just one wine, keep it classic with a crisp, chilled white riesling

10 If you prefer beer, serve a traditional, locally bottled pale ale alongside the cheese

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